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# HOUSE MENU - AVAILABLE 20TH JANUARY 2023

(AVAILABLE 12 - 9PM WED - SAT)

PLEASE ENSURE ALL ALLERGIES ARE DISCLOSED WHEN ORDERING

## NIBBLES

HOMEMADE BREADS (GF*/DF*/V*VG*)	£6.00
INFUSED OILS & FLAVOURED BUTTER	
MARINATED MIXED OLIVES (V/VG/GF/DF)	£6.00
FLAKED ALMONDS	
SUN-DRIED TOMATO HUMMUS (VG/DF*/GF*/V)	£6.50
PARMESAN CRISP, SEA SALTED CROUTES	
CAULIFLOWER & BLUE CHEESE ARANCINI (V)	£6.50
CAULIFLOWER PUREE	

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## STARTERS

SOUP OF THE DAY (V/VG*/GF*/DF*)	£6.50
SEASONAL GARNISH, HOMEMADE BREAD & FLAVOURED BUTTER	
SCALLOPS (P/GF*)	£13.00
BRINED & BLOWTORCHED, MUSSEL & GREEN ONION EMULSION, WASABI, SQUID INK CAVIAR, CRISPY NOODLE	
BEEF RAGU RAVIOLI (DF*)	£8.00
MARINARA SAUCE, BASIL, PARMESAN FOAM	
TEXTURES OF BEETROOT (V/GF*/DF*/VG*)	£7.00
GOATS CHEESE, CARROT CHUTNEY, RADISH, WALNUT CRUMB	
HOI SIN DUCK SCOTCH EGG (DF)	£8.00
BLACK BEAN SALAD	

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## CHEFS PLATES

PAN FRIED HAKE (P/GF*)	£20.00
SAFFRON POTATOES CURRY VELOUTE, TEMPURA MUSSELS, GRAPES, SAMPHIRE, PARSLEY OIL	
CAULIFLOWER & BLUE CHEESE RISOTTO (GF*/DF*/VG*/V)	£16.00
TEMPURA CAULIFLOWER, PICKLED CAULIFLOWER, CHARRED CAULIFLOWER, GRAPES	
BREAST OF CHICKEN (GF)	£18.00
TURNIP PUREE & FONDANT, PESTO, CHICKEN SKIN CRUMB, TENDER STEM, THYME JUS	
GLAZED LAMB RUMP (GF*/DF*)	£25.50
LAMB FAGGOT, SALSIFY, MUSHROOM POWDER, ROASTED BABY AUBERGINE, JUS	

### DIETARY INFORMATION:

V SUITABLE FOR VEGETARIAN, V\* CAN BE ADAPTED FOR VEGETARIANS.

GF THIS DISH IS GLUTEN FREE, GF\* CAN BE ADAPTED TO BE GLUTEN FREE

VG SUITABLE FOR VEGANS, VG\* CAN BE ADAPTED FOR VEGANS

P THIS DISH IS PISCATARIAN, P\* THIS CAN BE ADAPTED FOR PISCATARIANS



## MAINS (HTH CLASSICS) .....

6OZ HTH BEEF BURGER (GF*/DF*) SMOKED BACON, BLUE CHEESE, SRIRACHA MAYONNAISE, GEM LETTUCE, CRISPY ONIONS, HAND CUT CHIPS	£15.50
BEER BATTERED FISH & CHIPS (P/DF) GREEN MONKEY BEER BATTER, MINTED PEA CRUSH, TARTAR, CHARRED LEMON	£12/£15.50
PIE OF THE DAY GARLIC CREAMED POTATO OR TRIPLE COOKED CHIPS, SEASONAL GARNISH, GRAVY	£15.00
HAND ROLLED SHROPSHIRE RIB EYE & TRIPLE COOKED CHIPS (GF/DF*) CONFIT TOMATO, BUTTERED FLAT MUSHROOM, HAND CUT CHIPS - PEPPERCORN/BLUE CHEESE/DIANE SAUCE	£29.00 (£3.00)
BRAISED LAMB SHANK (GF) GARLIC CREAMED POTATO, HONEY GLAZED ROOT VEGETABLES, MINTED GRAVY	£19.50
SWEET POTATO & BLACK BEAN CHILLI (V/VG/GF*/DF*) WILD RICE, CORIANDER, TOMATO SALSA, FLATBREAD	£15.00
HTH BEEF WELLINGTON & BONE MARROW JUS FONDANT POTATO, CARAMELISED ONION PETALS, SEASONAL VEGETABLES,	£30.00

## SIDES (ALL £4.00) .....

TRIPLE COOKED CHIPS (V/VG/GF)	PARMESAN & TRUFFLE FRIES (V/VG*/GF)
WILD RICE (V/VG/DF)	HONEY GLAZED ROOT VEGETABLES (VG, GF,DF)
GARLIC CREAMED POTATO (V/GF).	GREEN MONKEY BATTERED ONION RINGS
SEASONAL VEGETABLES (V/VG)	

## DESSERTS .....

PINEAPPLE TARTE TATIN (V) CHILLI & LIME ICE CREAM, CANDIED LIME	£7.00
STICKY TOFFEE PUDDING (V/VG*) RUM BUTTERSCOTCH SAUCE, HONEYCOMB ICE CREAM	£7.50
WHITE CHOCOLATE & CARDAMON TART (V) RASPBERRY GEL, ALMOND TUILLE, STEM GINGER ICE CREAM, RASPBERRY CAVIAR	£8.50
RHUBARB & CUSTARD PANNACOTTA (V/GF*) GINGER SPICED CRUMBLE, COCONUT, POACHED RHUBARB	£8.00
CHEF'S SELECTION CHEESE BOARD (V*/GF*) FROZEN GRAPES, CHUTNEY AND CRACKERS	£10.50

## CHILDREN'S MENU

### STARTERS

ALL £4.50

SOUP OF THE DAY, HOMEMADE BREAD (V, VG\*, GF\*)

BEEF RAGU RAVIOLI, TOMATO SAUCE, PARMESAN

BLUE CHEESE & CAULIFLOWER ARANCINI, (V)

SUN DRIED TOMATO HUMMUS, CROUTES (GF\*/DF\*/VG/V)

### MAINS

ALL £8.00

MINI BEEF BURGER, MELTED CHEESE, HAND CUT CHIPS (GF\*)

TAGLIATELLE, CREAMY SAUCE, PARMESAN (V)

SWEET POTATO & BLACK BEAN CHILLI, STEAMED RICE (VG/V/DF/GF\*)

MINI BATTERED FISH AND CHIPS, PEAS, TARTAR SAUCE (P)

### DESSERTS

ALL £4.50

CHOCOLATE BROWNIE, RASPBERRIES, CHOCOLATE ICE CREAM (V)

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM  
(V, VG\*)

SELECTION OF ICE CREAMS AND SORBETS (V, GF)

#### DIETARY INFORMATION:

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P THIS DISH IS PESCATARIAN, P\* THIS CAN BE ADAPTED FOR PESCATARIANS



# COCKTAIL LIST

## ..... SHORT & STRONG .....

### WHISKEY SOUR - £10.00

WARM & SMOKEY: WOODFORD RESERVE,  
LEMON, SUGAR, EGG WHITE  
(TRY IT WITH AMARETTO)

### MINT JULEP - £8.50

SIMPLE & REFRESHING: WOODFORD RESERVE,  
SUGAR, BITTERS, MINT

### MY CHERRY AMOUR - £9.50

SWEET & MOREISH: DISARONNO, CHERRY  
BRANDY, CRANBERRY, SUGAR, LIME

### MEXICAN MULE - £9.00

STRONG WITH A KICK: TEQUILA BLANCO,  
LIME, GINGER BEER

### BERRIES & CHERRIES - £9.50

FRUITY & SOPHISTICATED: RASPBERRY VODKA,  
CHAMBORD, CHERRY BRANDY, ZINFANDEL,  
LIME, SODA

## ..... HOUSE CLASSICS .....

### LADY IN RED - £9.00

PINK & CLASSY: RASPBERRY VODKA,  
CHAMBORD, PINEAPPLE, LIME, PROSECCO

### PASSIONFRUIT MARTINI - £8.50

TANGY & TARTY: VODKA, PASSOA, VANILLA SYRUP,  
PINEAPPLE

### ESPRESSO MARTINI - £8.50

BITTER & STRONG: ESPRESSO, VANILLA VODKA,  
KAHLUA, VANILLA SYRUP

### BLOODY MARY- £8.50

TANGY & WARMING: VODKA, TOMATO JUICE,  
TABASCO, WORCESTERSHIRE SAUCE, SALTS  
(NOT VEGAN)

### LONG ISLAND ICED TEA - £8.00

ALL THE LIQUORS: VODKA, GIN, RUM,  
TEQUILA, COINTREAU, LEMON, COKE

### DARK & STORMY - £8.50

SIMPLE BUT BEAUTIFUL: GOSLINGS DARK RUM,  
LIME, GINGER BEER, BITTERS

### COSMOPOLITAN - £8.00

CLASSIC & PUNCHY: VODKA, LIME,  
CRANBERRY

### DAIQUIRI - £8.50

SIMPLE YET SATISFYING: WHITE RUM, LIME,  
SUGAR  
CHOOSE FROM, STRAWBERRY, RASPBERRY OR  
SPICY MANGO SYRUP



## WINE LIST

## ..... BY THE GLASS .....

## WHITE

REGULAR / LARGE BOTTLE

1	SANTIAGO SAUVIGNON BLANC (CHILE)	5.25/7.25	20.00
2	KE BONTA PINOT GRIGIO - V (ITALY)	5.25/7.25	20.00
3	PERCHERON CHENIN/VIIGNIER - V (S.A)	5.95/7.95	22.00
4	HOME FARM CHARDONNAY (AUSTRALIA)	6.35/8.20	23.90
5	TWO RIVERS SAUVIGNON BLANC (N ZEALAND)	7.90/10.50	30.90

## RED

6	SANTIAGO MERLOT (CHILE)	5.65/7.65	21.00
7	KALEU MALBEC (ARGENTINA)	5.95/7.95	22.00
8	HOME FARM SHIRAZ (AUSTRALIA)	5.95/7.95	22.00
9	BODEGAS MANZANOS RIOJA TINTO - V (SPAIN)	6.35/8.35	23.90
10	MONTESABLE PINOT NOIR - V (FRANCE)	7.50/9.95	28.50
11	ZUCCARDI MALAMADO, FORTIFIED MALBEC (ARGENTINA)	5.95 (75ML)	

## ROSE

12	KE BONTA PINOT GRIGIO ROSÉ - V (ITALY)	5.35/7.10	21.00
13	ANOTHER STORY ZINFANDEL BLUSH (CALIFORNIA)	5.35/7.10	21.00

## ..... BY THE BOTTLE .....

## WHITE &amp; ORANGE .....

14	BODEGAS MANZANOS RIOJA BLANCO - V (SPAIN) ROUNDED, LONG WITH FRESH AROMAS OF APRICOT AND GRAPEFRUIT	25.00
15	LEVRE PIQUANTE, PICPOUL DE PINET (FRANCE) FRESH AND CITRUSY, FULL OF LEMON, PEACH AND PEAR	27.50
16	LA LUCIANA GAVI - V (ITALY) LIGHTLY FLORAL CHARACTERS WITH HINTS OF APPLE AND PEAR	28.00
17	FUNKSTILLE GRÜNER, VELTLINER - V (AUSTRIA) A DRY WINE WITH COMPLEX FLAVOURS. SUBTLE EXOTIC HINTS	32.00
18	LAUREATUS ALBARINO (SPAIN) INTENSE RIPE FRUITS. WONDERFULLY BALANCED ACIDITY WITH AN ELEGANT FINISH	37.50
19	"ZIN" FANO (ITALY) DRY AND WELL STRUCTURED. INTENSE AND COMPLEX	38.00
20	DOMAINE DE LA MOTTE, CHABLIS (FRANCE) ROUNDED BODY WITH NOTES OF RIPE PEACH, APRICOT AND APPLE	42.00
21	DOMAINE ROBLIN, SANCERRE - V (FRANCE) COMPLEX PALATE WITH RIPE PEAR AND PITHY NOTES	46.00
22	SOLARA NATURAL 'ORANGE' WINE - V (ROMANIA)	29.50



..... BY THE BOTTLE .....

(CONTINUED)

ROSE .....

23	LES OLIVIERS, CINSAULT (FRANCE) DRY WITH AROMAS OF MEADOW FLOWERS AND TANGY BERRIES	23.90
24	AIX PROVENCE ROSÉ (FRANCE) REMINISCENT OF BLOSSOM, PEACH AND FRESH CITRUS WITH DELICATE WILD BERRIES	44.50

RED .....

25	MESSERI NEGROMARO PRIMITIVO (ITALY) COMPLEX AND RICH WITH HINTS OF BERRY AND SPICES	27.50
26	BACCOLO ROSSO - V (ITALY) FULL BODIED WITH NOTES OF BLACK CHERRY	29.00
27	LOS HAROLD'S ESTATE ROBLE, MALBEC (ARGENTINA) ELEGANT TANNIS, RED RIPE & BRAMBLY FRUIT WITH A SWEET SMOKE FINISH	30.50
28	BODEGAS MURIEL, RIOJA RESERVA (SPAIN) SMOOTH, ELEGANT AND CLASSIC. NOTES OF SPICES, HERBS AND TOBACCO	32.00
29	TWIST OF FATE, CABERNET SAUVIGNON - V (AUSTRALIA) EASY DRINKING. MOREISH BLACK FRUITS WITH A HINT OF VANILLA	33.50
30	FLEURIE, LA MADONE - V (FRANCE) A HEADY PERFUME OF FRESHLY FLOWERS AND CRUSHED BERRIES ON THE NOSE	36.90
31	OLD SMOKING LOON, ZINFANDEL - V (CALIFORNIA) FULL WITH BOLD AROMAS OF BOYSENBERRY, BLACK CHERRY AND VANILLA	35.50
32	CHATEAU MILLION, SAINT EMILION GRAND CRU (FRANCE) VELVETY STRUCTURE, NICELY BALANCED WITH A CONCENTRATION AND DEPTH	49.50
33	SOLARA, NATURAL RED - V (ROMANIA) PACKED WITH BRAMBLE FRUIT NOTES WITH RASPBERRY AND BLACKBERRY	29.50

CHAMPAGNE & FIZZ .....

34	PIERRE MIGNON RESERVE BRUT NV	46.00
35	BOLLINGER SPECIAL CUVÉE BRUT NV	75.00
36	BOLLINGER SPECIAL CUVÉE ROSE BRUT NV	89.00
37	PROSECCO DI MARIA - VEGAN	6.25 (125ML) 28.00
38	PROSECCO DI MARIA ROSE - VEGAN	6.25 (125ML) 28.00
39	GRAN GESTA CAVA BRUT - VEGAN	27.50
40	MONEYPENNY SPARKLING WINE	35.00

PLEASE ASK A MEMBER OF STAFF ABOUT OUR GUEST WINES

GIN LIST

		PER 25ML
1	AVIATION AMERICAN DRY GIN MADE FROM A BLEND OF SPICES FROM ALL AROUND THE WORLD	4.20
2	BROCKMANS PREMIUM BOTANICAL GIN WITH SUBTLE NOTES OF BERRY FLAVOURS	4.20
3	HENDRICKS HANDCRAFTED GIN DISTILLED FROM JUNIPER, CORIANDER AND CITRUS PEEL	4.00
4	TANQUERAY CHARLES TANQUERAY'S RECIPE, DISTILLED FROM A RANGE OF THE FINEST BOTANICALS	4.20
5	OPHIR MADE FROM CUBEBS FROM INDONESIA, BLACK PEPPER AND CORIANDER	3.60
6	BOMBAY SAPPHIRE VAPOUR INFUSED WITH FRESH CITRUS AND JUNIPER FLAVOURS	3.50
7	BULLARDS STRAWBERRY & BLACK PEPPER FRESH STRAWBERRY AND A WARMING BLACK PEPPER TASTE	4.20
8	VERANO WATERMELON MADE WITH FRESH SPANISH WATERMELON TO CREATE A UNIQUE AND FRESH TASTE	4.20
9	CHASE PINK GRAPEFRUIT & POMELO DISTILLED FROM JUNIPER, PINK GRAPEFRUIT, POMELO, AND LIME	3.70
10	WHITLEY NEILL RASPBERRY A VERY JAMMY RASPBERRY GIN, WITH HINTS OF BLACKBERRIES	3.70
11	MALFY BLOOD ORANGE JUNIPER BERRIES AND ITALIAN BLOOD ORANGES CREATE THIS VIBRANT DRINK	3.70
12	WHITLEY NEIL PARMA VIOLET A SWEET GIN FLAVOURED TO TASTE LIKE THE TRADITIONAL SWEETS	3.70
13	DR EAMERS' MANGO & PASSIONFRUIT A VIBRANT TROPICAL GIN DISTILLED WITH BOTANICALS FOR A FRESH FLAVOUR	4.20
14	SLINGSBY RHUBARB GIN THE MOST AWARDED GIN IN THE WORLD ENHANCED WITH RHUBARB	3.70
15	BROKERS PINK GIN HAND CRAFTED WITH SUBTLE HINTS OF CHINCHONA BARK AND POMEGRANATE	3.70
16	DR EAMERS' MELON & CUCUMBER SWEET HONEYDEW MELON & CRISP CUCUMBER WITH CORE BOTANICALS	3.70
17	MALFY SICILIAN LEMON ITALIAN SUN RIPENED LEMONS AND ALMA LEMON PEEL MAKE THIS CITRUS GIN POP	4.30
18	WHITLEY NEILL RHUBARB & GINGER TART ENGLISH RHUBARB WITH WARMING GINGER	3.70
19	SEEDLIP SPICED 0% GIN A LOVELY 0% ALTERNATIVE TO TRADITIONAL GINS, WITH THE SAME JUNIPER FLAVOUR	2.50





## BEER & CIDER

### DRAUGHT

		1/2 PINT	PINT
GREEN MONKEY - JOULES	(MARKET DRAYTON, 4.3%)	2.10	4.20
STONE ALE IPA - JOULES	(MARKET DRAYTON, 4.2%)	2.30	4.60
PALE ALE - JOULES	(MARKET DRAYTON, 4.1%)	1.95	3.90
SEASONAL KEG - JOULES	(MARKET DRAYTON, VARIES)	2.45	4.90
SEASONAL ALE - JOULES	(MARKET DRAYTON, VARIES)	2.00	4.00
CARLING	(UK, 4%)	2.10	4.20
STAROPRAMEN	(CZECH, 5%)	2.70	5.40
GUINNESS	(IRELAND, 4.2%)	2.55	5.10
MORTIMERS BERRY CIDER	(UK, 4%)	2.45	4.90
ASPALLS CIDER	(UK, 5.5%)	2.30	4.60

### BOTTLES

MONGOZO GLUTEN FREE 5%	4.40	SCHOFFERHOFER GRAPEFRUIT 2.5%	4.00
JERVER 0% LAGER	3.60	FLORIS WHEAT BEER 3.5%:	5.50
SCHOFFERHOFER GRAPEFRUIT 2.5%	4.60	STRAWBERRY, RASPBERRY OR PASSIONFRUIT FLAVOURS.	
	4.60		

## SPIRITS & LIQUORS

### VODKA

PER 25ML

SMIRNOFF	3.50
GREY GOOSE	5.00
STRAWBERRY & BLACK PEPPER	3.90
ABSOLUT VANILLA	3.80
ABSOLUT RASPBERRY	3.80
CHASE	5.00

### RUM

PER 25ML

BACARDI WHITE	3.50
BACARDI SPICED	3.50
BLACK MAGIC	4.00
KRAKEN	4.00
SAILOR JERRY	4.00
OLD J TIKI FIRE	5.00
GOSLINGS DARK RUM	4.00
DUPPY SHARE	4.00
KOKO KANU	3.50
LAMBS SPICED	3.40



## SPIRITS &amp; LIQUORS

## WHISKEY

	PER 25ML
JACK DANIELS	3.60
JACK DANIELS FIRE	3.80
JACK DANIELS HONEY	4.00
FAMOUS GROUSE	3.40
JAMESONS	3.50
SOUTHERN COMFORT	3.40
WOODFORD RESERVE	5.50
MAKERS MARK	3.90
DRAMBUIE	3.40



## SINGLE MALTS

	PER 25ML
OBAN 10Y	10.00
TALISKER 14Y	5.50
ABERFELDY 12Y	5.00
LAGUVALIN 16Y	6.50



## APERITIFS

	PER 50ML
MARTINI EXTRA DRY	3.20
MARTINI ROSSO	3.20
CAMPARI	5.00

## BRANDY

	PER 25ML
COURVOISIER	4.50
MARTELL VS	4.00
GRAND MARNIER	4.00



## LIQUORS

	PER 25ML
BAILEYS (50ML)	5.00
CHAMBORD	3.00
COINTREAU	3.80
DISARONNO	3.30
KAHLUA (50ML)	4.80
LIMONCELLO	3.00
ST GERMAINE (50ML)	8.00
FINE RUBY PORT (50ML)	4.00
CROFTS SHERRY (50ML)	3.80



## TEQUILA

	PER 25ML
1800 REPOSADO TEQUILA	4.00
1800 BLANCO TEQUILA	4.00



# NON-ALCOHOLIC DRINKS

## TONICS

FEVER TREE TONIC	2.30
FEVER TREE SLIM TONIC	2.30
FEVER TREE ELDERFLOWER	2.30
FEVER TREE MEDITERRANEAN	2.30
FEVER TREE GINGER ALE	2.30
DOUBLE DUTCH:	
- CUCUMBER & WATERMELON	2.30
- POMEGRANATE & BASIL	2.30



## HOT DRINKS

TEA: ENGLISH BREAKFAST, EARL GREY, GREEN, PEPPERMINT, & DECAFFEINATED TEA	2.80
AMERICANO (DECAF AVAILABLE)	2.80
LATTE	3.00
CAPPUCCINO	3.00
FLAT WHITE	2.90
ESPRESSO	2.10 2.50
MACHIATTO	2.80
MOCHA	3.00
HOT CHOCOLATE	2.80
LIQUOR COFFEE:	7.50
- JAMESONS, GRAND MARNIER, KALHUA, BAILEYS, MARTEL	
LIQUOR HOT CHOCOLATE:	7.50
- BAILEYS, AMORETTO, COINTREAU, CHAMBORD	
ADD JUG OF CREAM	0.30

## MOCKTAILS

LEMON ON A PRAYER - £4.80
CITRUS & VIBRANT; LEMON JUICE, GRENADINE, LEMONDADE, & SODA
RASPBERRY RIPPLE - £4.80
SWEET & RED; APPLE JUICE, RASPBERRY PUREE LEMON JUICE, VANILLA SYRUP, & LEMONADE
CRIMES OF PASSION- £4.80
TANGY & SWEET; PASSIONFRUIT PUREE, PINEAPPLE, SUGAR, LIME, & LEMONADE



## SOFT DRINKS

PEPSI MAX	2.50	3.20
DIET PEPSI	2.50	3.20
LEMONADE	2.50	3.20
DASH OF SOFT DRINK (MIXER)		1.25
FRUIT JUICE	2.25	4.00
SODA DASH		0.60
APPLETIZER		2.80
FENTIMANS GINGER BEER		3.50
FENTIMANS ELDERFLOWER		3.50
TOMATO JUICE		2.00
FROBISHER'S APPLE & MANGO		2.90
FROBISHER'S ORANGE & PASSION		2.90
CORDIAL & SODA	2.00	3.00
STILL MINERAL WATER	2.30	4.00
SPARKLING MINERAL WATER	2.30	4.00

HTH

HENRY  
TUDOR  
HOUSE

RESTAURANT  
BAR AND  
VENUE